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## Included In Our Package

Exclusive Tuxedo and White Glove Service . Table Side Cocktail Service

Unlimited Premium Bar . After Dinner Cordials

Choice of Linens . Valet Parking and Coat Check

\*Sales Tax Additional . \*21% Gratuities Additional

The Landmark Proudly Donates Left over Food To: Table To Table, Englewood Cliffs

## Cocktail Hour

### Hot Dishes Served in Silver Chafers

Coated Calamari Rings Perfectly Browned

Served with a Spicy Marinara Sauce

Eggplant Rollatini Stuffed with Ricotta Cheese

Served with a Plum Tomato Sauce

Seafood Medley: Paella of Shrimp, Scallops & Mussels

Served with Saffron Rice

Tenderloin Beef Tips with

Chinese Vegetables in a Burgundy Sauce

Sesame Chicken: Breast of Chicken Topped with

Fresh Broccoli, Pea Pods, Julienne Carrots,

Fresh Baby Corn and Glazed with an

Orange Ginger Sauce





## Cocktail Hour (continued)

### Cold Display

Caprese Salad: Marinated Home Made Mozzarella with  
Pesto Topped with Plum Tomatoes  
Drizzled with Imported Olive Oil

International Cheese Display: A Bountiful Display of  
Domestic and Imported Cheeses Accompanied  
with Assorted Crackers and Rustic Breads

Fresh Fruit Table: An Artistic Array of  
Seasonal Cut and Whole Fruits with  
Berries Dramatically Displayed

Tomatoes & Cucumber Salad:  
Sweet Roma Tomatoes and Cucumbers Tossed in Olive Oil and Dill

Grilled Vegetables: Seasoned Eggplant, Zucchini,  
Red & Green Peppers and Portobello Caps  
Grilled to Perfection with Olive Oil and Minced Garlic

### Pasta Station

(With a Minimum of 75 Guests)

Cheese Filled Tortellini Served with a Rich Alfredo Sauce  
Spiral Pasta in a Delicate Vodka Sauce  
Both Accompanied with Focaccia Breads,  
Green Peas and Sun Dried Tomatoes





## Entrée Selections

(A Choice of Three Entrées can be Offered at Table Side with a Minimum of 100 Guests)

### Surf & Turf

An Excellent Combination of Fillet Mignon and Broiled Lobster Tail (or Stuffed Shrimp),  
Served with Drawn Butter

### Chateaubriand

The Heart of the Fillet, Sliced and Served with Bordelaise Sauce and a Bouquet of Vegetables

### Prime Fillet Mignon

Tender Beef Properly Aged and Served with Sautéed Fresh Mushrooms

### Duet

Petite Fillet Mignon & French Cut Chicken Breast Served with a Mushroom & Red Wine Demi Glaze  
(Salmon Available on Request only)

### Roast Prime Rib of Beef

A Generous Cut, Served in Its Own Natural Juices

### Chicken Landmark

Sautéed Breast of Chicken with a Balsamic Vinegar Demi Glaze Reduction,  
Shitaki Mushrooms and Tri Color Peppers

### Chicken Cognac

French Cut Chicken Breast Stuffed with Mushrooms and Spinach Served with a Cognac Sauce

### Chicken Francaise

Fillet of Chicken Coated in a Light Batter then Sautéed In White Wine and Lemon

### Chicken Milano

A Gently Floured Chicken Cutlet Sautéed and Served with a Light Pink Sauce  
Then Topped with Artichoke Hearts and Sun Dried Tomatoes

### Salmon

Fresh Salmon Glazed in a Ginger and Orange Sauce

### Tilapia

Fillet of Tilapia Sautéed in Sweet Butter and Lemon Zest





# Accompaniments

## Salad

Greek Salad with Romaine, Onions, Tomatoes and Feta Cheese.

Mixed Greens of Romaine, Iceberg, Tomatoes and Cucumbers.

Tri-color of Radicchio, Endive, Arugula and Iceberg.

Fresh Spinach and Mushrooms .

## Bouquettiere of Garden Vegetables (Served w/Entrée)

An array of Two Seasonal Selections and Pink New Potatoes

## Dessert

Chocolate Tartufo Topped with a Raspberry Sauce

\*  
Viennese Table Available at an Additional Cost

